

POULTRY

CAREER DEVELOPMENT EVENT

Purpose

The purpose of the contest is to stimulate learning activities relative to production, processing, marketing, and consumption of poultry products and to assist students in developing a sound perspective for utilizing the decision-making process.

Objectives

Students who participate in the State Poultry Contest should develop skills and abilities in the following areas:

- I. Production and Breeding Birds
 - A. To provide students with hands-on problem solving experiences.
 - B. To develop the student's ability to follow specific guidelines in making valid decisions.
 - C. To develop basic skills necessary to identify and select egg or meat birds with superior production characteristics.
- II. Reasons - To develop the student's ability in the following categories:
 - A. To make sound and logical organized decisions based on observations.
 - B. To make accurate observations of poultry and determine the desirable traits.
 - C. To develop the student's ability to orally defend and discuss their decisions.
 - D. To develop skills in oral communication.
- III. Eggs
 - A. To develop knowledge of the quality of eggs and to understand the economics as determined by USDA grading factors.
 - B. To determine the quality of interior eggs.

IV. Processing and Merchandising

A. Ready-to-Cook Broilers, Broiler Parts, and Turkeys

- (1) To become proficient in communicating the terminology of the industry and consumer.
- (2) To organize, discuss and defend orally the student's rationale of placing.
- (3) To demonstrate the ability to grade and place dressed poultry according to current USDA standards.

B. Identification of Parts

- (1) To acquaint students with various poultry parts utilized by consumers in the poultry industry including different methods of cutting individual parts. (Example: split breast, whole breast, boneless breast, skinless breast)

C. Grading of Ready-to-Cook Poultry Carcasses and Parts

- (1) To develop skills in the consumer grades of poultry.

D. Further-Processed Poultry Meat Products

- (1) To demonstrate skills in the evaluation of the exterior and interior qualities and consumer eye appeal of further processed and precooked breaded chicken patties, tenders, or nuggets

V. Management -To apply the basic economic scientific management skills for making sound decisions based on study material information and reference materials as outlined within resource lists.

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Crosswalk with
Show-Me Standards

Objectives – Students participating in the Career Development Event should be able to:		Show-Me Standards	
		Knowledge Standards (Content Areas)	Performance Standards (Goals)
1.	Provide hands-on problem solving experience.	CA.1, CA.3, CA.4, CA.5, CA.6 MA.1, MA.3 SC.3 HP.3, HP.6	1.5, 1.8, 1.10
2.	Develop student's ability to follow specific guidelines in making valid decisions.		2.1, 2.2
3.	Develop basic skills necessary to identify and select egg or meat birds with superior production characteristics.		3.1, 3.5, 3.8
4.	Make sound and logical organized decisions based on observations.		4.1, 4.4, 4.8
5.	Develop knowledge of the quality of eggs and to understand the economics as determined by USDA grading factors.		
6.	To apply the basic economic scientific management skills for making sound decisions.		

CORRESPONDING SECONDARY AGRICULTURE CURRICULUM

Course and/or Curriculum:	Agricultural Science I Advanced Livestock Production and Management	Unit(s): Introduction to Poultry Production, Introduction to Animal Products Unit II – Enterprises, Lesson 7 – Poultry Enterprises Unit III – Selection, Lesson 8 – Selecting Poultry Unit IV – Breeding, Lesson 7 – Breeding Poultry Unit V – Parturition, Lesson 5 – Incubation and Hatching of Poultry Unit VI – Animal Health, Lesson 9 – Health Problems in Poultry, Lesson 10 – Flock Health Management Unit VII – Facilities and Equipment, Lesson 6 – Poultry Facilities and Equipment Unit VIII – Animal Feeding, Lesson 2 – Feeding Livestock and Poultry Unit IX – Herd/Flock Management, Lesson 10 – Mgt Practices for Poultry Production
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Event Format and Scoring

The contest activities will be as follows:

I. Live Birds

1. One culling-selection class of (8) female or male broiler breeders or a class of (8) laying hens (Form 20) 50 points
2. One placing class of 4 laying hens or a class of 4 female or male broiler breeders (Form 2) 50 points
3. Oral reasons for one of the above live bird classes (Form 24) 50 points

II. Ready-to-Cook

4. Ten broiler and/or turkey carcasses and/or parts for quality grading (Form 9) 50 points
5. Class of four Ready-to-Cook Turkeys/ Broiler (Form 9) 50 points
6. Oral Reasons on Class #5 (Form 24) 50 points

III. Eggs

7. Interior eggs (10 eggs), Qualities (AA, A, B, & Loss) (Form 10a) 50 points
8. Exterior eggs (10 eggs), Qualities (AA/A, B, & NG) (Form 10b) 50 points
9. Written Factors for exterior eggs (Form 13)..... 50 points

IV. Merchandising and Further Processing

10. Evaluation of (10 products) Further-Processed Poultry (Form 14) ... 50 points
11. Identification of Carcass Parts (10 parts) (Form 12)..... 50 points

V. Management

12. Written test 100 points

TOTAL

650 points

Event Rules

1. Contestants will report for instruction to the Division Superintendent at the time and place shown in the current year's "SCHEDULING OF JUDGING CONTESTS."
2. Ten (10) minutes will be allowed contestants for completing each class. A signal will be given at the end of 10 minutes for each class. Students will have 10 minutes after placing the class for preparation of oral reasons for that class. Students will have a maximum of two minutes to present each class of oral reasons.
3. Thirty (30) minutes will be allowed for the test and problems.
4. The varieties of live poultry will be selected from the Leghorn breed or from commercial strains of Leghorn type (inbred cross) for the egg laying classes and from young cockerels or pullets of the meat-type strains raised under the same environmental conditions and of the same age for broiler breeder meat bird classes.
5. Meat type breeder birds are to remain in the cages while being judged and may be touched by the participants, but not removed from standing position.

6. Each bird will be individually identified.
7. One set of oral reasons will be used for either the selection/culling class or the placing class of live birds. Oral reasons will be graded on the basis of 50 points for a perfect score.
8. Each participant will grade a class of ten ready-to-cook broiler and/or turkey carcasses and/or parts. Criteria for grading will be from USDA standards for broiler carcasses weighing two to six pounds and for turkey carcasses weighing six to sixteen pounds. USDA quality grades will be A, B, C and Loss.
9. Contestants will not handle the dressed birds, parts, carton eggs, or the patties, tenders or nuggets. Shackles of dressed birds may be turned by contestants to show the entire carcass.
10. There will be one class of 10 white or white-tint shell market eggs to be graded for interior quality. Classes will be graded in accordance with the latest revised edition in the United States Standards and Grades for Shell Eggs. USDA quality grades will be AA, A, B, or the egg classified as Not Gradable (NG).
11. Each of 10 exterior eggs will be evaluated for the present of defects and specific quality factors utilizing a check-list form for reporting.
12. There will be one class of 10 (white and non-white eggs may be used) market eggs to be graded for exterior quality. Classes will be graded in accordance with the latest revised edition in the United States Standards and Grades for Shell Eggs. USDA quality grades will be AA/A, B, or the egg classified as Non-Gradable (NG).
13. There will be one class of four ready-to-cook turkey or broiler carcasses to be judged on the basis of USDA grading standards. Oral reasons will be given using USDA criteria and terminology. Oral reasons will be graded on the basis of 50 points for a perfect score.
14. There will be one class of further processed poultry meat products which will be evaluated for the presence of defects and quality factors utilizing a check-list form for reporting.
15. There will be one class of identification of poultry parts. Five (5) points will be given for each part that is correctly identified. The perfect score for the identification class will be 50 points.
16. There will be a written test consisting of 25 multiple-choice questions (25 x 3 points each) and 5 problems (5 x 5 points each) for a total score of 100 points. The examination questions will be developed from the four references listed.
17. The culling class of egg production hens or broiler breeders will consist of eight birds and the student is to select four to keep and four to cull.

References

USDA Egg Grading Manual Agricultural Handbook No. 75.

USDA Poultry Grading Manual Agricultural Handbook No. 31. Order from Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402; (202) 783-3238.

Poultry Science Manual for National FFA Career Development Event, 2006-2010 , 6th edition, order from Vocational Instructional Material Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Phone: 979 845-6601; FAX 979 845-6608; imd@tamu.edu; <http://www-ims.tamu.edu/>
If reference is not available by February 1, 2006, use the older version.

Poultry Production Unit for Agricultural Science I (Instructor and Student Reference), Instructional Materials Laboratory, 1400 Rock Quarry Rd. Q156, University of Missouri, Columbia, MO 65211.

Advanced Animal Science Poultry curriculum, Instructional Materials Laboratory, 1400 Rock Quarry Rd. Q156, University of Missouri, Columbia, MO 65211.

Ready-To-Cook Poultry Grading Card

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Bird/Part Number	Quality				Score
	A	B	C	NG	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
Official's Total Score:					

Ready-To-Cook Poultry is scored based on the USDA quality grades A, B, C and Not Gradable. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Not Grade" line is crossed, all five points are deducted to obtain a score of zero points.

Egg Grading Card
Individual Shell Eggs - Interior Quality

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Egg Number	Quality				Score
	AA	A	B	LOSS	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
Official's Total Score:					

Egg Grading Card, Individual Shell Eggs - Interior Quality is scored based on the USDA quality grades AA, A, B, and Loss. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Loss" line is crossed, all five points are deducted to obtain a score of zero points.

Individual Shell Eggs - Exterior Quality Grading Scorecard

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Egg Number	Quality			Score
	AA/A	B	NG	
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
Official's Total Score:				

Egg Grading Card, Individual Shell Eggs - Exterior Quality is scored on the USDA quality grades AA/A, B, and eggs classified as non-gradable (NG). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. However, if the "NG" line is crossed, all five points are deducted to obtain a score of zero points.

Egg Exterior Scorecard Written Factors

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing observed quality defects.

	Class 9 Egg Number									
Defect	1	2	3	4	5	6	7	8	9	10
Checked										
Dented Checked										
Leaker										
Slight / Moderate Stain										
Prominent Stain										
Adhering Dirt / Foreign Materials										
Decidedly Misshapen										
Faulty Soundness / Strength										
Large Calcium Deposits										
Body Check										
Pronounced Ridges										
Pronounced Thin Spots										
No Defect										

Judge's Score _____

Further-Processed Poultry Meat Scorecard

Form 14

Name: Contestant _____ Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing observed quality defects.

	Class 10 Product Number									
Defect	1	2	3	4	5	6	7	8	9	10
Coating Void										
Coating Color										
Inconsistent Shape										
Broken										
Inconsistent Size										
Clusters / Marriages										
Miss Cuts in Wings										
Broken Wings										
Feathers / Foreign Material										
No Defect										

Perfect Score is 50 points.

Judge's Score _____

Identification of Parts Scorecard

FORM 12

Name: _____ Contestant Number: _____

School: _____ School Number: _____

Directions: Mark (X) the space representing the part of the chicken that you consider correct for each of the 10 items.

PART NO.	1	2	3	4	5	6	7	8	9	10
Half										
Front half										
Rear half										
Whole breast with ribs										
Boneless, skinless whole breast with rib meat										
Whole breast										
Boneless, skinless whole breast										
Split breast with ribs										
Boneless, skinless split breast with rib meat										
Split breast										
Boneless, skinless split breast										
Breast quarter										
Breast quarter without wing										
Tenderloin										
Wishbone										
Leg quarter										
Leg										
Thigh with back portion										
Thigh										
Boneless, skinless thigh										
Drumstick										
Boneless, skinless drum										
Wing										
Drumette										
Wing portion										
Liver										
Gizzard										
Heart										
Neck										
Paws										

Perfect Score = 50 points (5 points for each correct answer)

FORM 2			
STANDARD FFA PLACING CARD			
		Placings	Check Placing
Contestant Number		1-2-3-4	A
		1-2-4-3	B
		1-3-2-4	C
Class Number		1-3-4-2	D
		1-4-2-3	E
		1-4-3-2	F
Class Name		2-1-3-4	G
		2-1-4-3	H
		2-3-1-4	I
School Name		2-3-4-1	J
		2-4-1-3	K
		2-4-3-1	L
Student Name		3-1-2-4	M
		3-1-4-2	N
		3-2-1-4	O
		3-2-4-1	P
		3-4-1-2	Q
		3-4-2-1	R
Placings Score	Reasons Score	4-1-2-3	S
		4-1-3-2	T
		4-2-1-3	U
		4-2-3-1	V
		4-3-1-2	W
		4-3-2-1	X

Livestock Selection Class

Name: _____

Contestant Number: _____

School: _____

School Number: _____

List below the numbers of
the four animals you would
KEEP!

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Score: _____

Oral Reasons *

Name: _____ Contestant Number: _____

School _____ School Number: _____

SCORING FACTORS:**

- | | | |
|----|------------------------------|-----------------|
| 1. | Appearance and Delivery | 12 points _____ |
| 2. | Proper Use of Terms | 10 points _____ |
| 3. | Accuracy of Statements | 10 points _____ |
| 4. | Importance of Points Covered | 18 points _____ |

Perfect Score = 50 points

Judges Comments: _____

Total Score: _____

*This card will be used for scoring all oral reason classes.

**Note: Contestants are not penalized for the format used in presenting reasons, but an introductory statement on how the class was placed and a summary at the end is in order.